



Steak & Seafood

Dessert Menu

Take Out Available

Specialty Coffees

Prepared At Your Table

11

David Duncan House Coffee

Remy Martin, Grand Marnier, Amaretto

Spanish

Brandy, Tia Maria

Irish

Irish Whiskey, Irish Mist

Monte Cristo

Grand Marnier, Kahlua

Blueberry Tea

Grand Marnier, Amaretto, Cinnamon Stick, Orange Slice and Hot Tea

Cappuccino

4.5

Café au lait

4.5

Espresso

3.5

Herbal Tea

2.5

Coffee or Tea

2.5

HST not included

Cognacs

Remy Martin XO

24

Hennessy XO

24

Courvoisier XO

24

Remy Martin VSOP

13

Hennessy VS

11

Courvoisier VS

11

Armagnac VSOP

11

Louis XIII

250

*Grand Marnier
Cent Cinquantenaire*

25

HST not included

Ports

*Taylor's Fladgate
First Reserve*

7

*Taylor's Fladgate
10 yr. old*

11

*Taylor's Fladgate
20 yr. old*

16

*Sandeman
Ruby*

7

HST not included

Baked Alaska (for two)

Flambéed Table Side

Spongecake topped with ice cream and meringue

19

Cherries Jubilee (for two)

Flambéed Table Side

*Bing Cherries flambéed with brandy, served
with vanilla ice cream*

16

Peach Melba

*Vanilla ice cream topped with peaches,
strawberry sauce and whipped cream*

7

*Assorted Ice Cream
or Sherbert*

6

HST not included

Tiramisu

*Rich mascarpone cream, layered between espresso & irish cream
dipped lady fingers and dusted with cocoa*

11

Crème Brûlée

11

New York Style Cheesecake

Plain or with cherry topping

9

Warm Apple Pie

*House-made crumble topped apple pie
served with a rum raisin sauce à la mode*

11

Cookies 'n Cream Cake

*Two chewy chocolate brownie layers with cream cheese and broken soft
center chocolate cookies. Topped with a center mound of milk chocolate
ganache, covered with cookie mousse, and edged with chocolate fudge.
To finish, it's sprinkled with more cookie and chocolate drizzle.*

9

HST not included

Grappas Tignanello

16

Stravecchia

9

Sarpa Di Poli

10

Aperitifs

Averna

8

Amaro Nonino

11

Fernet - Branca

8

HST not included